





# **FABERTIGROUP**

medicinal herbs - spices - aromatics - essential oils from our beautiful flora and rich natural diversity of Albania

ORGANIC — CERTIFIED — SUPPLIER





### Who We Are

Faberti Group has been established since 2009 and is located and operates in the main-port city of Durres. We export a number of botanical plants, herbs, spices and dried fruits, all wild-crafted and handpicked directly from their sources, all located in the rich natural diversity in Albania.

Albania enjoys extensive plant diversity due to its geographic location and the influence of Central European and Mediterranean climates. Albania contains over 30% of the flora located in Europe, and the country is home to as many as 250 medicinal and aromatic plant species, including herbs and spices that are collected for internal use and export. These include common herbs such as: Dalmatian Sage, Savory, Raspberry, Blackberry Leaves, Bilberry, Oregano, St John's Wort, Red Clover, Juniper Berries, Lemon Balm, Dandelion Leaf & Root, Nettle Leaf & Root, etc.

We are one of the youngest companies in this field, but through our experienced staff and trained dedicated employees we have become a leading company in Albania for producing and exporting high quality products of herbs and spices.



# Highlights

- A large network of over 100 farmers and collectors to ensure a regular supply of top quality natural raw material.
- Experienced staff with a team of 20 full-time trained, dedicated employees working to achieve our customer satisfaction.
- 100% of production for export is wild-crafted and 100% natural.
- Strict quality control for all our products.
- Fully integrated Botanicals, Herbs and Spices cleaning, sorting, grading and cutting lines with high capacity to achieve maximum flexibility in complying with our customer requirements.

# Company Values

We know that trust is the most important factor in mutual relationships and so we build our good reputation by being a highly trusted partner.

We give great importance to reaching and maintain high quality in our products, and develop ourselves with continuously rising quality standards.

We perform fast and efficient communication with our suppliers and clients.

Our objective is to provide high quality products with competitive prices and supply in time for our customers.



# **Quality Assurance**



Our expertise in quality control makes us your trusted partner; because we have access to every step in the supply chain – from sourcing the crop to the transportation, manufacturing and distribution of the herbs – we have the ability to provide unprecedented and consistent quality.

Our company is certified by BUREAU VERITAS for ISO 22000-2005 HAACP.

Also, our products meet with US- FDA requirements and European standards and well sold to US, Europe, Baltic Region and Southeast Asia market



# Our main products are but not limited to

English Name	Botanical Name
Sage	(Salvia Officinalis)
Wild Thyme	Thymus Serpyllum
Savory	( Saturea Montana)
Oregano	(Origani Vulgaris)
Rose Hips	(Rosa Canina Fructus)
Juniper Berries	(Juniperus Comm.)
Bilberry Fruit	(Vacc. Myrtilli Fructus)
Elder Flower & Fruit	(Sambucus Nigra)
Cornflower	(Centaurea Cyanus)
Red Clovers	( Trifoilum Pratense)
St John's Wort	(Hypericum Perforatum)
Marshmallow Leaf	( Althea Officinalis )
Mullein Leaf	(Thapsus Verbascum)
Lemon Balm Leaf	(Melissa Officinalis)
Dandelion Leaf	(Taraxacum Officinalis
Nettle Leaves	(Urticae Folia)
Blackberry Leaves	(Rubi Fructicosi)
Raspberry Leaves	( Rubus Idaeus)

### Sage-Salvia officinalis

#### Part of Use Leaves



**Sage** is a small perennial evergreen sub shrub, with woody stems, grayish leaves, and blue to purplish flowers.

It is native to the Mediterranean region, though it has naturalized in many places throughout the world. It has a long history of medicinal and culinary use, and in modern times as an ornamental garden plant. As a kitchen herb, sage has a slight peppery flavor. The strongest active constituents of sage are within its essential oil, which contains cineole, borneol, and thujone.

# Wild Thyme - Thymus serpyllum

#### Part of Use Leaves and Herb

Wild Thyme is native to most of Europe and North Africa. It is a low, usually prostrate sub shrub growing to 2 cm tall with creeping stems up to 10 cm long, with oval evergreen leaves 3–8 mm long. It is a source of oil of Sepolet by distillation, and is used as an aphrodisiac in herbal medicine. It is also used against coughing. It is used as a seasoning for many meat dishes (being commonly used in beef stews), cabbage or green salads, and vegetable dishes containing zucchini and eggplant. The dried leaves are used for a herbal tea throughout Europe and the United States.



### Savory - Satureja Montana

#### Part of Use Leaves and Herb



Savory is a perennial herb native to warm temperate regions of southern Europe. It is a semi-evergreen, semi woody sub shrub growing to over 230 cm tall. The leaves are opposite, oval-lanceolate, 1-2 cm long and 5 mm broad. The flowers are Pink. Winter savory has been purported to have antiseptic, aromatic, carminative, and digestive benefits. It has also been used as an expectorant and in the treatment of stings. The plant has a stronger action than the closely related summer savory. A sprig of the plant, rubbed onto bee or wasp stings, brings instant relief. The plant is harvested in the summer when in flower and can be used fresh or dried. The essential oil forms an ingredient in lotions for the scalp in cases of incipient baldness. An ointment made from the plant is used externally to relieve arthritic joints.

# Oregano - Origanum

#### Part of Use Leaves and Herb



**Oregano** is a perennial with rose-purple or white flowers and a taste reminiscent of thyme. Its taste is zesty and strong and is commonly used in Italian dishes. Oregano is a hardy plant and makes a good ground cover. Oregano loves the sun; ensure your placement has full, strong sun for strong flavor; some folks plant later in the season for assured warm weather. Allow oregano to grow to about 4 inches and then pinch or trim lightly to encourage a denser and bushier plant. For thin plants, plant 8 to 10 inches apart. The plants will grow 1 to 2 feet tall and spread about 18 inches.

### Rosehips - Rosa canina

#### Part of Use Fruits

**Rosehips**, or Rose Haws, are the fruit of wild roses, also known as the "dog rose". Their high Vitamin C and antioxidant content make them a popular addition to a variety of herbal tea blends.



# Juniper Berries - Juniperus Communis

### Part of Use Fruits



**Juniper Berries** are spicy, sweet, with a piney aroma. They are delicious in stews and soups and with meats (especially wild game).

They also give gin its distinctive flavor and are a common flavor ingredient in bitters.

# Bilberries - Vaccinium myrtillus

#### Part of Use Fruits and Leaves



**Bilberries** are very similar to their American cousins blueberries and huckleberries-- and like all members of the Vaccinium species, they're high in antioxidants due to the rich blued pigments responsible for their unmistakable color.

Bilberry Leaf - The bilberry bush is marked by small leathery leaves, similar to that of the myrtle bush, and clusters of deep purple berries. The leaves are often steeped in water to release their tannins and provide a delicious cup of antioxidant rich tea.

# Elder Flowers & Berries - Sambucus nigra

#### Parts of Use Flowers and Fruits

**Elder** flowers come from the same plant as elder berries and, like the berries, contain bioflavonoids. Elder flowers are used in teas, skin care, lotions and cosmetics.

Elder berries are dark purple fruits with a sweet-tart, fruity flavor. They make tasty,warming winter cordials, teas, syrups and wines. Elder berries contain bioflavonoids and vitamin C.



# Cornflower - Centaurea Cyanus

#### Part Used Flowers



Light requirements: full sun. Water requirements: high-average water daily. It flowers from June until August. It is grown as an ornamental plant in gardens, where several cultivars have been selected with varying pastel colors, including pink, red and purple. Cornflower is also grown for the cut flower industry in Canada for use by florists. The most common color variety for this use is a doubled blue variety such as 'Blue Boy' or 'Blue Diadem'. White, pink, lavender, red, and black are also used but less commonly. It is also occasionally used as a culinary ornament. Cornflowers have been used and prized historically for their blue pigment. Cornflowers are often used as an ingredient in some tea blends and herbal tea.

**Cornflowers** germinate quickly after planting.

### Marshmallow - Althaea officinalis

Part of Use Leaf, Flower, and Root



When most people hear marshmallow, they think of the white fluffy food treat commonly roasted at campfires. Marshmallow, however, is also a type of herb. Marshmallow, known scientifically as Althaea officinalis, is an African plant with short roundish leaves and small pale flowers. It was originally used medicinally by the Egyptians. It's usage was later adopted by the French. Today, it has a wide variety of medicinal uses.

# Red Clover Blossoms - Trifolium pretense

Part of Use Flowers and Herb

**Red Clover** is a perennial native to Europe, Asia and Africa, but planted and naturalised in many other regions. It is an herbaceous, short-lived perennial plant, variable in size, growing to 20–80 cm tall.

It's most recognizable use is as a fodder crop, however its phytoestrogen content has made it a popular supplement for women.



# Saint John's Wort - Hypericum perforatum

Part of Used Herb and Flower



**Saint John's Wort**, so-called because it is traditionally harvested on St. John's Day, is a striking perennial herb indigenous to Europe. It is one of the most popular medicinal herbs in the United States with its primary use being to balance the mood.

# Mullein Leaf - Verbascum Thapsus

#### Part of Used Leaf and Flower



The large, velvety leaves of the mullein plant make a soothing herbal tea. As an ingredient insalves and poultices, they have the same soothing effect on the skin.

### Lemon Balm - Melissa officinalis

Part of Used Leaf and Herb

**Lemon** balm is a sweet, lemony scented herb in the mint family that's native to Europe and the Mediterranean region. Its subtle lemon flavor with mint and herb undertones makes it a popular relaxing tea.



### Dandelion Leaf - Taraxacum officinale

Part of Used Leaf and Root



**Dandelion** is native to all temperate regions of the Northern Hemisphere. Though viewed as a nuisance weed by many, the fresh leaves are a tasty and nutritious addition to salads. The root of the common dandelion, long prized by herbalists for its cleansing action, is also packed with essential vitamins and minerals.

### Nettle - Urtica dioica

#### Part of Used Leaves and Herb



Stinging nettle is a perennial herb originating in Eurasia, but now naturalized over much of the world. Its many documented uses, from as far back as the Bronze Age, led to its seed being carried to numerous regions by settlers, where the plant soon escaped cultivation. The whole stinging nettle plant is valuable — leaves, seeds and roots. Its uses include food, traditional remedies, a fiber source, a dye plant and a rejuvenating spring tonic.

# Raspberry, Leaf - Rubus idaeus

Part of Used Leaves

Red raspberry leaf is used tomake a tasty tea and is often combined with other tea herbs to give the beverages a more robust flavor. Raspberry contains tannins that give it an astringent flavor and make it a wonderful toning herb.



### Blackberries Leaf - Rubus Fructicosa

Part of use Leaves



Blackberries grow wild throughout all parts of the United Kingdom and Ireland. They are an important element in the ecology of those countries. Harvesting the berries is a popular pastime in these countries. In some parts of the world, such as in Australia, Chile, New Zealand, and the Pacific Northwest of North America, some blackberry species, particularly Rubus armeniacus (syn. R. procerus, 'Himalaya') and Rubus laciniatus ('Evergreen'), are naturalized and considered an invasive species. Blackberries are notable for their high nutritional contents of dietary fiber, vitamin C, vitamin K, and the essential mineral manages.





FABERTI GROUP Sh.p.k. Rruga Aleksander Goga, Durres, AL 2003 ALBANIA

Bureau Veritas Hellas A.E. certifies that the "Management System of Food Safety – Requirements for the food chain organisations" of the above mentioned organisation has been audited and found to be in accordance with the requirements of the HACCP basic aspects according to:

Standard

ISO 22000:2005

Scope of certification

#### COLLECTION, PROCESSING AND TRADE OF HERBS AND SPICES.

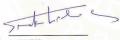
Certification cycle start date: 14 May 2013

Subject to the continued satisfactory operation of the organisation's Management System, this certificate expires on: 13 May 2016

Original certification date: 14 May 2013

Certificate No. GR13.1095HA

Version 1, Revision date: 14 May 2013



N. TRILIZAS

Certification body address: Bureau Veritas Hellas A.E., 23 Etolikou str., 18545 Piraeus, Greece

arding the scope of this certificate and the applicability of the quirements may be obtained by consulting the organisation. certificate validity please call: +30 210 4063 000

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# Plantation of Lavender



# Plantation of Marshmallow



# Plantation of Sage



